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Editor's Note: This is the original Okinawa Hai post on Ryu's Cafe, We published a newer post on this establishment in 2012. We've left all of your original comments in place on this post, but we thought after 4 years you might want a fresher take on the place. That newer post can be seen [HERE](#).

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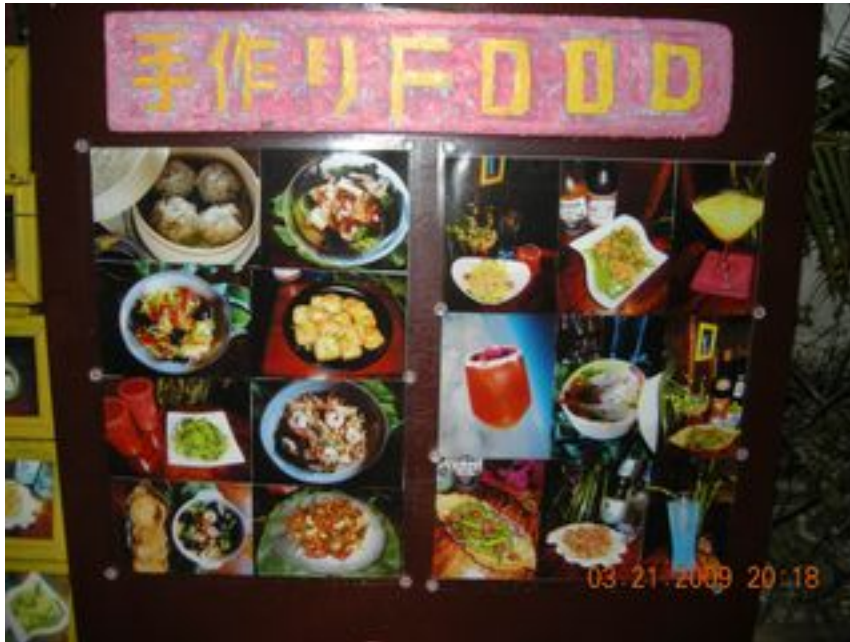
Ryu's Dining is one of those great "tucked-away treasures" that you find on Okinawa. Its unassuming exterior and décor says more "beach burger shack" than outstanding Chinese cuisine. But don't let that fool you—the food is top notch.

The owner and chef, Yifeng, sometimes called Dragon by Americans, also owns a restaurant up in Tokyo. He flies up to mainland monthly to get the best ingredients that he can't find here in Okinawa. Always hospitable, he'll provide excellent descriptions of the expansive menu options. (He even convinced us to try "vitamin sauce" which was delicious.) And, when he's not busy, he'll often sit and chat with his patrons.



He was born in China and specializes in Chinese, Japanese, and French cooking styles. He says he takes the best of Chinese seasoning, mixed with the healthy Japanese ingredients to make the style of food at Ryu's. (I detect the French influence with the excellent sauces as well!)

Leave your ideas of the "run of the mill" Chinese food behind... this isn't your standard eggroll, sweet n' sour chicken, fortune cookie restaurant. The best menu selections include Crispy Creamy Shrimps, Spicy Grilled Potatoes with Cheese, a variety of handmade Dim Sum, and the Stir Fried Chicken with Cashew Nuts. Although the last item may sound like your normal "cashew chicken," this dish is anything but standard. It is light and delicious, and authentically Chinese. The dishes are fairly small so when I've gone with my friends, we've each picked out two items which we share as communal dishes.



Perhaps the best item on the menu is the Chinese Melting Bean Curd. This dish could win over even the most finicky eater that squirms at the thought of tofu. Think “mozzarella stick”- crunchy on the outside with a soft, creamy inside, covered in an excellent sauce.



Yifeng makes his own specialty drinks as well. He says Americans always like the “Beauty Beauty” drink. Although when he first explained it, I thought he was calling me the beauty. I was a little disappointed to find out that was the actual drink name. Japanese tend to like the “Gorgeous Beauty” drink which has added plum juice for extra health and beauty.

I think next time I go to Ryu's I'll bump up my beauty potential and go for the Gorgeous Beauty!

Ryu's Dining is certainly laid back and family friendly. Yifeng is so welcoming that you can't help but feel like you're just snacking on food in your friend's kitchen... albeit a friend who is a very, very good cook.